

La Lisse

Soie d'Ivoire

Region:
IGP Haute Valle De Laude

Grapes:
Chenin Blanc

ABV:
12.5 %

What:

Soft, ivory 'silk' by name, this Chenin Blanc from the South of France is silky on the palate too. Now HVE3 sustainable certified.

About:

Planted at altitude on the cooler, abrupt hillside slopes of clay and limestone in the foothills of the Pyrenees, the Chenin Blanc from this region would normally be destined for a Cremant de Limoux. However, in this case, the grapes are left on the vine much longer and it is one of the latest varieties to be picked, achieving full ripeness yet retaining a refreshing crispness. The ripe yet crunchy fruit gives La Lisse Soie d'Ivoire its freshness, vigour and spine as well as luscious texture, which is further complemented and enriched by partial vinification and maturation in a combination of new and seasoned French oak. The wine is grown and vinified sustainably, achieving HVE3 certification.

Barcode:
3430560010329

Sales Info:
750ml ,Case12 ,31.81 lb.

Palletization:
70 cases / 5 Layers



Food Pairings:

Wonderful with warmly spiced dishes - Thai red curries and aromatic rice, spicy mango salads or even a fruity chicken tagine.

Tasting Note:

Gently citrusy and herbal aromas lead to a densely fruity, peachy palate with great texture and a clean, lifted finish.

